

## **Egg Capsicum Bhurji Recipe**

### **Ingredients:**

Eggs – 8  
Onions – 2, finely chopped  
Capsicum – 4, finely chopped  
Red Chilli Powder – 1 tsp  
Oil – 2 tbsps  
Turmeric Powder – 1/2 tsp  
Cumin Seeds – 1 tsp  
Salt as per taste  
Coriander Leaves – few, chopped



### **Method:**

- ❖ Heat oil in a pan over medium flame.
- ❖ Fry the cumin seeds for 30 seconds.
- ❖ Add onions and saute until golden brown.
- ❖ Add turmeric powder, red chilli powder and salt.
- ❖ Stir-fry for a minute.
- ❖ Add capsicum and cover the pan with a lid.
- ❖ Reduce flame to low and simmer for 10 minutes.
- ❖ Break the eggs into the pan.
- ❖ Stir and mix well.
- ❖ Cook till the eggs are set and the bhurji is done.
- ❖ Garnish with coriander leaves.
- ❖ Serve hot.